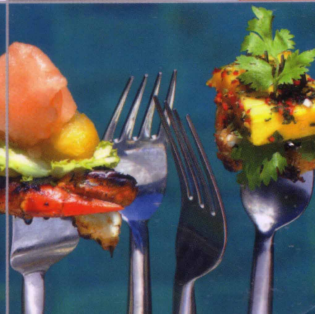
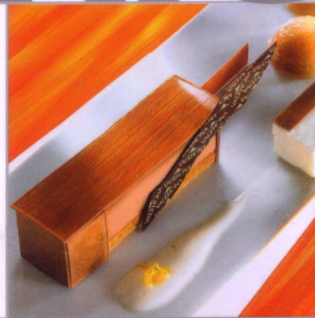
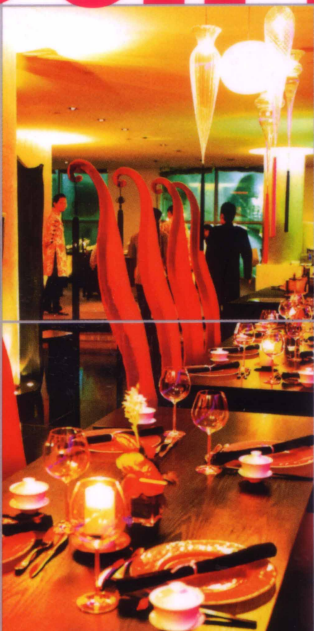
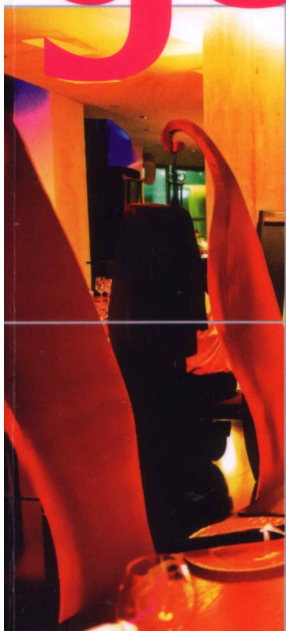


hot chefs • hip cuisines • top tables • signature recipes

gourmetchic

■ asia



Bouchon in Napa Valley, California. "My greatest mentor is David Bouley who taught me to be spontaneous in my cuisine. This has turned out to be both an asset and a drawback. Spontaneity brings freshness and creativity but it also brings chaos and constant change which can be difficult on the team."

Salans later moved to Bali and became Head Chef at Ary's Warung, where he melded the flavours of Indonesian cuisines with the techniques of modern cooking and presentation. He eventually developed his own style of Modern International Balinese cuisine and launched his new endeavour, Mozaic restaurant, which became an instant success. Within three years the restaurant was recognised by the prestigious European association, Tradition et Qualité, as a member of Les Grande Tables Du Monde (The Grand Tables of the World).

According to Salans, Mozaic's cuisine is best defined as *cuisine du marché* (market cuisine). "It's based on the ingredients in season in my environment; I apply the cooking techniques that I know and flavours I like. Using mostly modern techniques of preparation and presentation, I would further describe the food as Modern French cuisine. So I guess Mozaic's cuisine is modern French cuisine using the Balinese terroir!"

Chris Miller, Executive Chef of **COMO Shambhala Estate** (see pages 120–121), contributed to Bali's F&B scene by "bringing a fresh healthy slant to both the dining scene and to local eating habits." His food presentation is "free flowing and

unpretentious, letting vibrant colours and shapes speak organically for themselves."

Before Bali, the chef worked at Rockpool and Wockpool (by Neil Perry) in Sydney. Currently, he runs COMO Shambhala Estate's two restaurants: **Kudus House** which showcases the diverse influences, flavours and spices of Indonesia's regions and **glow**, an all-day dining place, featuring healthy menus. Simultaneously, he is also the Executive Chef of **Uma Ubud** where he manages **Kemiri**, a restaurant that presents Southeast Asian cooking techniques using Indonesian spices.

shanghai, china

Chef **Paul Pairet** gained a reputation for his highly daring, sophisticated and original cuisine at Pudong Shangri-La's Jade on 36. In 2009, the culinary wizard opened **Mr & Mrs Bund** (Bund 18, 6F, Zhongshan Dong Yi Lu; +86.21.6323 9898; www.mmbund.com), a French restaurant for everyday dining with a novel Chinese communal-style concept.

Pairet shared his inspiration: "My early influences were iconic chefs like Jacques Maximin, Michel Trama, Alain Senderens and Joel Robuchon, and later Alain Ducasse and Ferran Adria. But if I had only one chef to name, it would be Paul Bocuse. He was the reason why I chose to become a chef."

Although Pairet has received various accolades for both restaurants in Shanghai, he said that his greatest achievement is yet to come. In mid 2010, he opened **ULTRAVIOLET**, (www.uvbypp.cc), an exciting new concept restaurant that he has been working on for over 10 years.



THIS PAGE (FROM TOP): Chris Miller of COMO Shambhala Estate in Bali; Miller's spa creation is a vibrant mix of colours and textures.

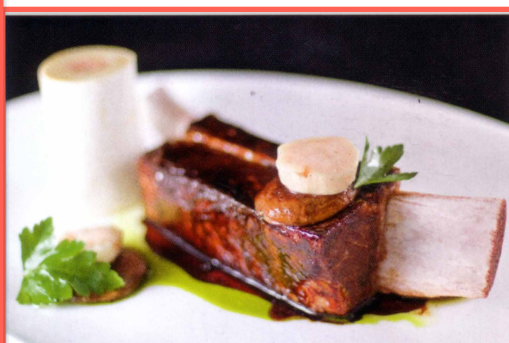
OPPOSITE (CLOCKWISE FROM TOP LEFT): Chris Salans introduces his own style of international Balinese cuisine at Mozaic; Salan's New Zealand squab with bitter chocolate and horseradish; Alvin Leung revolutionises Chinese cuisine at Bo Innovation; Thousand-year-old eggs in ginger cones; Leung's uni dan dan noodles and

leading chefs



THIS PAGE (CLOCKWISE FROM TOP LEFT):
Jade on 36's Le Canard creation
by Fabrice Giraud;
Giraud presently helms Jade on 36;
Mr & Mrs Bund's short ribs dish;
Paul Pairet is the culinary maestro
behind Mr & Mrs Bund.

OPPOSITE (FROM TOP): Shuzo Kishida is
the only Japanese chef of French
cuisine to be awarded three
Michelin stars for Quintessence,
his restaurant in Tokyo;
Kishida's exquisite sable champignons.



Chef **Fabrice Giraud** joined **Jade on 36** (33 Fu Cheng Road, Level 36, Grand Tower, +86.21.6882 3636; www.jadeon36.com) at **Pudong Shangri-La, Shanghai** in 2009, taking over the role of Chef de Cuisine from his predecessor, Paul Pairet. With 18 years of experience in French gastronomy under his belt, he has chalked up stints at well-known establishments, including the one-Michelin-starred Restaurant le Pain et le Vin in Brussels, where he was Head Chef from 1999 to 2001. According to Giraud, it was one of his greatest achievements when the restaurant was awarded the Michelin star.

The chef says that he places much emphasis on modern cooking. "But do not mistake this for molecular gastronomy or avant garde cuisine. I do not want to go so far, but I am always open to techniques which will help us on a daily basis." He adds: "I feel that Chinese guests like to understand what they are eating and this suits my style of cooking really well."

Since his days in Europe, Giraud's cooking has "evolved a lot". "For me, creating, sharing, teaching and leading my team are important factors that keep me going. We have to always be moving forward and keeping up with the times... Creating a signature dish can be compared to an artist creating a beautiful painting, except that with a dish, the palate is also teased and tantalised. More importantly, you know that whatever you do, you can't do better with the dish. I like to think that with a white plate (which will be a frame) I am the artist creating a masterpiece."